

EXPORT REQUIREMENTS FOR THE NETHERLANDS

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. EU requirements.

- a. Fresh/frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Community" has been developed and is available through the Export Requirement Library or by request from the Export Coordination Division. This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

b. Definitions

- (1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.
- (2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.
- (3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements outlined by the individual member states for military shipments from the U.S.

2. The Netherlands Requirements.

a. Red Meat Product

(1) Beef

- (a) Individual cuts, with or without bone. Minimum weight permitted individual cuts is 6. 6 lbs. (3 kg).
- (b) Beef tails and whole tenderloins of any weight.
- (c) Special cutup beef--between 100 grams and 3 kilograms--:
 - 1/Must originate from EU approved slaughter and cutup plants.
 - 2/With or without bone, must be from the following muscle groups: top round (top side), knuckle (thick flank), rump, strip loin, tenderloin, rib roast, or rib eye.
 - 3/Must have labels--containing the establishment number--so

applied on the shipping container that the label is destroyed on package opening.

4/May enter the Netherlands only at Amsterdam or Rotterdam ports of entry.

(2) Veal

(a) Individual cuts with bone-in. Minimum weight permitted of individual cuts is 6. 6 lbs. (3 kg).

(b) Tails.

(c) Calf stomachs for rennet.

(3) Horsemeat

(a) Individual cuts, with or without bone. Minimum weight permitted of individual cuts is 6. 6 lbs. (3 kg).

(b) Whole tenderloins of any weight.

(4) Pork

(a) Individual cuts, with or without bone. Minimum weight permitted of individual cuts is 6. 6 lbs. (3 kg).

(b) Hams and shoulders bone-in of any weight.

(c) Necks, backs, and loins with bone-in with a minimum weight of 6. 6 lbs. (3 kg).

(d) Bacon. Minimum weight - 6. 6 lbs. (3 kg).

(e) Bellies. Minimum weight - 6. 6 lbs. (3 kg).

(5) Lamb, Mutton and Goat

(a) Various bone-in parts, e.g., halves, shoulders, hind quarters, saddles, and half saddles of any weight.

(b) Deboned meat cuts with a minimum weight permitted of 6. 6 lbs. (3 kg).

(6) Byproducts and tongues--livers, kidneys, stomachs (without mucous membranes; no omas), intestines, brains, hearts, spleens, cleaned gullets, thymus and pancreatic glands.

(7) Casings are eligible for export.

(8) Concentrated or dried beef and pork stock for use as a soup base.

(9) Dried beef blood plasma.

b. Poultry Product--Fresh/frozen and processed poultry product, including ostrich meat, are eligible for export.

c. Rendered Animal Fat

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats, not to exceed 0.01 percent either singly or in combination:

(1) Dodecyl gallate.

(2) Propyl gallate.

(3) Octyl gallate.

(4) BHA.

(5) BHT.

(NOTE: Dodecyl gallate and octyl gallate are not listed in the regulations (318. 7), but may be used for export only (318. 8)).

d. Edible and inedible products intended for use as animal food.

B. Ineligible Product

The following importation are prohibited:

1. Ears and feet of any species.
2. Pork jowls and pork tenderloins (ineligible because they weigh less than 6.6 pounds).
3. The use of citric acid is prohibited in rendered fats.
4. Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form of tuberculosis) may not be exported to the EU.
5. Meat from poultry that has been treated with compounds which have an oestrogenic, androgenic, or gestagenic effect may not be exported to the Netherlands.

FACILITY REQUIREMENTS

Further processing establishments and poultry slaughter establishments must meet the following requirements in order to be considered eligible for export to the Netherlands. Poultry slaughter plants must be approved by either the United Kingdom or German officials to produce eligible product for export to the Netherlands:

1. Facilities and Equipment
 - a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.
 - b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.
 - c. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.
 - d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut-up and packaging areas, processing and loading areas, and welfare and toilet areas.
 - e. The wall/floor junction must be easily cleanable.
 - f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.
 - g. Facilities are required for protection of meat from weather conditions during loading and unloading.
 - h. Recording thermometers are required for cut-up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.
 - i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Shower facilities for each sex must also be provided. Separate dining facilities must be provided to prevent eating in locker rooms.
 - j. Toilet rooms must not open directly into work rooms.
 - k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.

- l. Adequate number of sanitizers, with a water temperature not less than 180oF, must be conveniently located where hand tools are used.
- m. Product containers must not be stored directly on floor surfaces.
- n. Plant management is responsible for controlling employees and visitors entering and exiting plant premises i.e., perimeter fence.

2. Processing Rooms

During further processing, wrapping, and packaging, the internal temperature of the meat must not exceed 44. 6°F (+7°C), the internal temperature of the poultry meat must not exceed 39. 2°F (+4°C) and temperature of offal must not exceed 37. 4°F (+3°C). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53. 6°F (+12°C).

SLAUGHTER REQUIREMENTS

Poultry

1. Pre-slaughter stunning is required (an exception is permitted for religious purposes).
2. Hand-washing facility is required in hanging area.
3. The stunning and bleeding area must be separated from the hang-on bar for live birds.
4. Hand-washing facility and sanitizer is required in bleeding area.
5. Cutting/deboning operations must be physically separated (by a wall or solid partition extending from floor to ceiling) from eviscerating, giblet processing and immersion chilling operations.
6. Immersion chilling of carcasses must comply with the following:
 - a. mmersion chilling system shall be a true counterflow, that is, carcasses must move through the chiller against the flow of the water.
 - b. Potable water shall enter the carcass exit and overflow at the carcass entrance end of chiller.
 - c. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counterflow of water is acceptable.
 - d. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61oF at the carcass entry end and 40oF at the carcass exit end.
 - e. There shall be a water meter on the chilling system and a water meter on the final washer.
 - f. Listed below is the amount of water required per bird.

Bird size	Inside/outside washer	Chiller
Up to 5.5 lb.	0.40 gal.	0.65 gal
5.5 to 11 lb.	0.65 gal.	1.00 gal.
5.5 to 11 lb.	0.65 gal.	1.00 gal.
> 11 lb.	0.90 gal.	1.50 gal.

- g. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.
- h. Since poultry slaughter plants may have to alter their operating practices when producing product for the EU, it will be necessary that plant officials notify inspection personnel in advance of producing product for export to the EU or for cut-up at another certified plant. Plant officials at the slaughter plant must also identify and ship the product to the cut-up plant in a manner acceptable to the IIC. The alterations should include a check to see that metering devices are functioning properly and that a record of the water usage is maintained.
- i. Slaughter plants may wish to look into utilizing a procedure whereby clean eviscerated poultry is cut or boned in the hot state without subjecting it to immersion chilling. Movement of poultry carcasses direct from slaughter line to cutting room for immediate cut-up, packaging, and subsequent chilling is acceptable.

LABELING REQUIREMENTS

- A. Health Marks are to be applied to both red meat and poultry products destined for the Netherlands.
 - 1. The health mark must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:
 - a. On the upper part, the name of the consigning country in capitals - USA.
 - b. In the center, the establishment number, for example, the number 38.
 - c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.
 - 2. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
 - 3. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.

B. Special Cut-up Beef

Labels containing the establishment number should be so applied on the shipping container that the label is destroyed on package opening.

DOCUMENTATION REQUIREMENTS

A. EU Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Community."

B. The Netherlands Requirements for Meat and Poultry Products

- 1. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.
- 2. Identification of Container and Seal Numbers. Container numbers for all products entering the Netherlands must be indicated in the "Remarks" section of the FSIS Form 9060-5 and 9060-10; in the "Transportation" section of the MP Form 413; in the "Description of Product"

section of the FSIS Form 9060-9; and in the "Means of Transport" section of FSIS Form 9180-1, -2 and -3, as applicable. In addition, if the container is sealed the seal number must also be included on the same document in conjunction with the container number. Failure to include this information may preclude admittance at port of entry.

3. Beef and Beef Product--BSE Certification. The following statement must be included in the "Remarks" section on FSIS Form 9060-5:

"Meat and meat products from cattle that have not been in the United Kingdom of Great Britain and Northern Ireland, have not been in Switzerland and have not been in a herd in which a case of BSE has appeared. Fleisch und Fleischerzeugnisse nicht von Rindern aus Großbritannien und Nordirland und der Schweiz und nicht aus einem Bestand stammen, in dem ein Fall von BSE aufgetreten ist."

4. Equine Product--Trichinae Certificates.

In addition to the certificates required by the EU (FSIS form 9060-10, FSIS form 9180-1 and FSIS form 9180-2, obtain the appropriate certificates for horsemeat exported to the Netherlands:

(1) FSIS Form 9205-1 - Certificate Relative to a Test of Trichinae in Horsemeat for product that has been examined for trichinae.

(2) FSIS Form 9205-2 - Certificate Relative to the Cold Treatment of Horsemeat for product that has been subjected to cold treatment for trichinae.

5. Processed Meat Product

a. Obtain FSIS Form 9060-5 (FSIS Form 9060-10 (MP Form 414-3) for equine products).

b. FSIS Form 9355-5, Animal Health Certificate for Meat Products Other Than Those That Have Undergone a Heat Treatment in a Hermetically Sealed Container to A Fo Value of Three or More Intended for Consignment to the European Union (The Netherlands).

c. FSIS Form 9355-6, Public Health Certificate for Meat Products Intended for the European Union (The Netherlands).

d. MP Form 412-9. Use MP Form 412-9 dated 9/81 or after to ensure the pork freezing/heating statements are in Block IV of the form. MP Forms 412-9 dated prior to 9/81 are obsolete.

e. Dutch freezing specifications of pork muscle tissue for trichinae destruction are the same as those specified by the EU.

6. Poultry Product

a. Obtain FSIS Form 9060-5 with the following statements in the "Remarks" section:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with compounds which have an oestrogenic, androgenic, or gestagenic effect."

(NOTE) Justification for the inspector to sign the hormone statement is as follows: Estrogens are prohibited for use in chickens and turkeys in the United States. The wording "No Estrogens Used" must be included on export certificates unless there is

specific reason for its omission. Exception: This certification is not authorized for poultry product prepared from roasting chickens and capons.

"The poultry meat has been inspected, packed, stored, transported, and produced in an establishment which fulfills the requirements of 71/118/EEC. "

(NOTE) Any U.S plant approved for export to the United Kingdom or Germany satisfies these requirements.

b. Obtain MP Form 147

(1) The EU uses the word "meat" for both meat and poultry products. Therefore, the title of MP Form 147 does not include the word "poultry". The Dutch do not require MP Form 147 for red meat at this time.

(2) If ionizing radiation is used on the product, it must be indicated on the product label.

(3) The recommended storage life and storage/transportation temperature must be indicated on the label for other than shelf stable products.

c. FSIS Form 9180-6, Animal Health Certificate for Fresh Poultry Meat for Human Consumption. Xerox copies of this document will not be acceptable.

d. Ostrich Meat--Special statements

The following statements must be made on FSIS letterhead, signed by the FSIS inspector veterinarian, and attached to the FSIS Form 9180-6:

(1) Addition C to paragraph 3:

"The meat has been obtained in accordance with the conditions of guideline 91/495 and also the plant fulfills the conditions of this guideline." "Het vlees is verkregen overeenkomstig de voorwaarden van richtlijn 91/495 en tevens dat de inrichting aan de voorwaarden van deze richtlijn voldoet."

(2) An addition to paragraph one on page 4:

"inclusive of meat of farmed feather game". "inclusief vlees van gekweekt vederwild".

e. Processed Poultry Product--Special statement -Type the following statement in the "Remarks" section of FSIS Form 9060-5 for all heat processed poultry product except sterile canned product in jars or cans:

"I certify that the product described herein has been heated to at least 65°C (149°F)."

7. Casings. Obtain FSIS Form 9180-7 (4/97), Animal Health Certificate for Animal Casings Intended for Dispatch to the European Community.

8. Rendered Fats. Antioxidants:

a. Obtain FSIS Form 9060-5 (FSIS Form 9060-10 for equine products).

b. USDA/FSIS letterhead certificate with the corresponding export certificate number, signed by a veterinary officer, in the following form:

"The undersigned, (name and title of the authorized veterinary officer in the country

of origin), at _____, certifies: that the edible rendered fats packed in (description of packing), gross weight _____, net weight _____ and marked as follows -- (name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee), forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante-mortem and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propyl gallate and/or octyl gallate and/or dodecyl gallate and/or BHT and/or BHA and that the total contents of these antioxidants do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated: that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____
(signature)

Type Name, Vet'y Degree, Region/Area/Circuit Code

(NOTE: Animals defined in the Dutch Meat Inspection Act are cattle, swine, sheep, goats, and horses.)

9. Calf rennet stomachs.

a. Obtain FSIS form 9060-9.

b. The following statements should be typed on a USDA letterhead certificate:

(1) *Name, address, and establishment number of the slaughter plants.*

(2) *Means of transportation.*

(3) *"The undersigned, authorized veterinarian hereby certifies:*

(a) that the calf's rennet stomach described above is free of pathological defects and came from animals which were approved before and after slaughter, in accordance with that determined in Chapters VI and VIII of directive no. 64/433/EEC and such has been found fit for human consumption;

(b) that the label attached to the packaging of the calf's rennet stomach described above bears a mark which shows that the calf's rennet stomach only comes from animals which were slaughtered in a slaughter plant which is approved by the EU; and

(c) that the means of transportation and the manner in which the calf's rennet stomach described above have been loaded are in accordance with that determined in Chapter XV of directive no. 64/433/EEC. "

date(signature of authorized veterinarian)

10. Dried Beef Blood Plasma.

a. Obtain FSIS Form 9355-7, Public Health Certificate for Other Products of Animal Origin Intended for Human Consumption.

b. Obtain FSIS Form 9355-8 (8/97), Animal Health Certificate for Other Products of

Animal Origin Intended for Human Consumption.

C. Pharmaceutical Requirements (Product for Scientific Use)

1. Organs regarded as human food, e.g., livers, hearts, thymus glands.
 - a. Obtain FSIS Form 9060-5 (FSIS Form 9060-10 for equine products), FSIS Form 9180-5 (Animal Health Certificate for Raw Material Intended for Consignment to Denmark, France and the Netherlands for Pharmaceutical Processing), and FSIS Form 9355-4 (06/01/2000) (Public Health Certificate for the Importation into the Netherlands of Organs or Parts of Slaughtered Animals Destined for the Use Other Than Human Consumption.)*
 - b. Marking of outside containers. Outside containers must be marked with the following:
 - (1) The inspection legend.
 - (2) Name and establishment number of the slaughter plant.
 - (3) The statement:

*"DESTINED FOR THE MANUFACTURING OF ORGAN PREPARATIONS
IN A SCIENTIFIC WAY - NOT FOR HUMAN CONSUMPTION - FOR
EXPORT TO THE NETHERLANDS."*

2. Organs not used as human food, e.g., pancreatic glands.
 - a. Obtain FSIS Form 9060-9 (MP Forms 415-3), FSIS Form 9180-5, and FSIS Form 9355-4 (06/01/2000).*
 - b. Marking of outside containers. Outside containers must be marked with the following:
 - (1) Name and establishment number of the slaughter plants.
 - (2) The statement:

*"DESTINED FOR THE MANUFACTURING OF ORGAN PREPARATIONS
IN A SCIENTIFIC WAY - NOT FOR HUMAN CONSUMPTION - FOR
EXPORT TO THE NETHERLANDS."*

- (3) Outside containers shall not bear the inspection legend.

D. Inedible/Edible Product for Animal Food

1. Obtain FSIS Form 9060-5 (for edible products) or FSIS Form 9060-9 (for inedible products) and FSIS Form 9355-4 (06/1/2000).*
2. Cartons must be labeled with the following information:
 - a. Product description,
 - b. name and address of the slaughter plant where the meat originates,
 - c. marked *"NOT DESTINED FOR HUMAN CONSUMPTION"*, and
 - d. name and address of consignee.
3. Inedible meat and poultry products intended for pet food in naked block are eligible for export to the Netherlands.

E. Ship Stores Requirements

1. Obtain FSIS Form 9060-5 (FSIS Form 9060-10 (MP Form 414-3) for equine products) with the following statement in the "Remarks" section of FSIS Form 9060-5 or on the face of FSIS Form 9060-10: *"Product consigned to ship stores."*
2. For meat and poultry destined for ship stores only, export certificates may be signed by any FSIS inspector.

HANDLING/STORAGE REQUIREMENTS

Requirements for Wrapping and Packaging

1. Receiving and Storing of Wrapping and Packaging Materials.
 - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.
 - b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.
 - c. Packaging materials must not be stored on the floor.
2. Assembling and Transferring of Boxes.
 - a. Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.
 - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
3. Packaging Product
 - a. Packaging should be done in a separate room. However, cutting, boning, wrapping, and packaging operations may take place in the same room provided that the room is sufficiently large and so arranged that the hygiene of the operation is assured.
 - b. Boxes may not be assembled in an exposed meat area or handled by staff handling fresh meat.
 - c. The reuse of shipping containers is prohibited.
 - d. Immediately after packaging, the meat must be placed in the storage rooms.

OTHER REQUIREMENTS

A. Staff Hygiene and Dress

1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

Test	Sample	Temp.	Maximum Conc.
Total coliforms	100 ml	37 C	Membrane filter - 0 or MPN < 1
Fecal coliforms	100 ml	37 C	Membrane filter - 0 or MPN < 1
Fecal strep	100 ml	37 C	Membrane filter - 0 or MPN < 1
Sulphite-reducing Clostridia	20 ml	37 C	MPN < 1
Total Plate Count	1 ml	37 C	Guide level - 10
	1 ml	22 C	Guide level - 100

2. Subsequent water testing

a. Frequency:

- (1) Annually, if municipal source of water and no intermediate storage in the plant.
- (2) Monthly, if private source of water or intermediate storage is used.

b. Two examinations are required:

- (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
- (2) and total coliform at 37 C incubated for a minimum of 48 hours.

3. Sampling

- a. Samples must be taken from randomly selected water taps within the establishments.
- b. A diagram of tap locations and log of which taps have been sampled should also be maintained.

4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact Export Coordination Division for retest information.

5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.

PLANT ELIGIBLE TO EXPORT

A. Plant Approval

1. Processed red meats must originate an establishment that complies with the requirements listed herein. Red meat raw materials must originate from EU approved facilities.

- a. Plants which meet these requirements and wish to be considered for eligibility to export to the Netherlands must submit a letter of intent to the Director, Export Coordination Division, International Programs, FSIS, Washington, D. C.
- b. A representative from ECD will review the establishment to ensure conformity to the Netherlands requirements. Upon satisfactory review, ECD will grant provisional approval for export and the plant will be eligible to export.

2. Poultry product--Plants desiring to export fresh/frozen poultry (including giblets) to the Netherlands must originate from an establishment that complies with EU requirements. Processed poultry product may originate from any USDA inspected facility.

3. Red meat and poultry products intended for use as animal food or for pharmaceutical use may originate from any USDA inspected plant.

4. Casings--Casings must originate from an EU approved casing facility.

5. Ship stores--Meat and poultry product intended for ship stores may originate from any USDA inspected plant.

6. Product intended as samples for exhibition purposes must comply with either the EU or the Netherlands requirements.

B. List of Eligible Plants

Plants certified for poultry slaughter/cut-up to Germany and/or the United Kingdom are recognized as meeting EU requirements. These are available through the computerized Export Requirement Library database. The approved list of casing exporters to the EU is also available through the Export Library. A printed copy can be obtained from ECD.

nlrev16--06/22/2000